

Farmers Market Fresh

Loose Leaf Green Lettuce Salad with Apple Cider Vinegar Dressing

Ingredients:

Serves 2

2 cups of green loose leaf lettuce torn into pieces
2 teaspoons mild-flavored vegetable oil, such as canola oil
1 teaspoon apple cider vinegar
1/2 teaspoon sugar

Possible add-ins:

Sliced radishes
Strawberries
Apples, sliced
Dried cranberries
Mandarin oranges
Chopped pecans



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:

1. Whisk, oil, vinegar and sugar together in a small bowl.
2. Mix with lettuce. Add any additional salad ingredients, tossing to coat.
3. Serve right away.

This recipe was modified from University of Nebraska–Lincoln Extension.

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